My Large Sebenza

Posted by Deputy115 - 22 Jun 2012 08:55

I just got this Large Sebenza and wanted to dress up the edge a bit. I progressed through all the diamond stones (200-1000) and then used Micromesh from 1500-2500. I sharpened it at 17 Deg. and then applied a 18 Deg. microbevel. After setting the bevels, I then stroped them down to 3.5u.

I think it turned out rather well and whittles hair with no problems.

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Re: My Large Sebenza
Posted by mark76 - 22 Jun 2012 09:34

Nice one, Deputy! In fact the large Sebenza is my all-time favourite folder. Chris Reeve will be proud of you. (Particularly since he recommends, on his site or Youtube, to sharpen a Sebenza at 20 degrees per side on a Sharpmaker :)

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Re: My Large Sebenza
Posted by Deputy115 - 22 Jun 2012 09:43

Thanks Mark. I can't take all the credit for choosing the desired angle ... Ahem .. Clay .. .but I am really pleased with the results. The microbevel allows someone to resharpen the knife once the edge has become dull without removing too much material from the bevel, makes sense to me and prolongs the life of the edge. Just my opinion. Now I just need to get some Coorstek stones and I'll be set!

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Re: My Large Sebenza
Posted by wickededge - 22 Jun 2012 10:31

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Hey Deputy,

You're knife came out great. I'll definitely borrow one or more of the photos - thank you.

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